



restaurant & wine bar

**VALENTINE'S DAY 2018
CHAMPAGNES**

FOR LUCK – Brut Champagne, Canard-Duchêne, "Cuvée Léonie", Ludes, France NV **14 gl/60 btl**
FOR LOVE – Rosé Champagne, Canard-Duchêne, "Cuvée Léonie", Ludes, France NV **19 gl/83 btl**

**THREE COURSES - \$65 PER PERSON
NO SUBSTITUTIONS PLEASE**

APPETIZERS

Clam Chowder • Basil Puree, Garlic Crostini, Bacon, Lobster Garnish

***Tuna Crudo** • Lemon, Pistachios, Olives

***Shellfish Sampler** • 2 Oysters, 2 Cherrystone Clams, 2 Jumbo Shrimp

Crispy Mozzarella • Asian Peach Compote, Orange Purée

***Scallop Ceviche** • Soy Sauce, Orange, Lemon, Thai Chile, Mint

Veal Tortellini • Cauliflower Puree, Smoked Paprika Aioli, Truffle Oil, Fine Herbs

Tomato & Goat Cheese Salad • Arugula, Goat Cheese, Balsamic

ENTRÉES

***Roasted Halibut** • Soy-Honey Miso Glaze, Baby Bok Choy, Tokyo Turnips, Sugar Snap Peas, Shitake
Mushrooms, Sake Butter Sauce

Lobster Ravioli • Lobster Cream Sauce, Fresh Parsley

Seafood "Paella" • Scallops, Shrimp, Mussels, Calamari, Octopus, Medley of Fresh Fish,
Israeli Couscous, Tasso Ham, Peppers, Scallions, Cilantro

Duck Confit • Goat Cheese Polenta, Brussels Sprouts, Cranberry Gastrique, Mustard Seeds

***Filet Mignon** • Bleu Cheese Whipped Potatoes, Bacon, Haricot Vert, Port Demi-Glace

***Roasted Salmon** • Cauliflower Purée, Roasted Cauliflower, Dried Currants,
Toasted Almonds, Orange Reduction

Stuffed Squash • Quinoa, Watercress, Cranberries, Sweet Peppers

DESSERTS

Lemon Mousse • Candied Fruits, Orange Gelée

Tahitian Vanilla Crème Brûlée • Whipped Cream

Warm Caramel Nut Tart • Vanilla Ice Cream

Warm Apple & Berry Cobbler • Vanilla Ice Cream

Cheese Plate • Three Artisanal Cheeses, Seasonal Fruit

EXECUTIVE CHEF: ALEXIMAR BARROS

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Food Borne Illness.
Please advise your server of any food allergies.